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PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant	:	Soon Ja Kim)	Group Art Unit Unknown
)	
Int'l Appl. No.	:	PCT/KR01/00160)	
)	
Int'l Fln. Date	:	February 5, 2001)	
)	
For	:	PROCESS OF BEAK-NUN- CHO WHITE KIMCHI FOR STAMINA)	
)	
Examiner	:	Unknown)	

PRELIMINARY AMENDMENT

Assistant Commissioner for Patents
Washington, D.C. 20231

Dear Sir:

Prior to examination of the above-identified application on the merits, please amend the application as follows:

IN THE CLAIMS:

Please amend Claim 3 as follow:

3. (Amended) The method as set forth in claim 1, wherein the condiment mass is prepared by mixing about 9.3 parts by weight of radish segments with about 1 part by weight of clove onion pieces about 4 cm long, about 1 part by weight of dropwort stem pieces about 4 cm long, about 3 parts by weight of apple pieces about 3 parts by weight of pear pieces, about 0.5 part by weight of chestnut pieces, about 2 parts by weight of carrot pieces, about 2 parts by weight of onion pieces, about 0.5 part by weight of *Opuntia ficus midia* pieces about 0.2 mm thick, about 0.1 part by weight of red pepper sections, about 0.3 cm thick, removed of seeds, about 0.3 part by weight of jujube flesh slices, about 3 parts by weight of crushed garlic, and about 1 part by weight of crushed ginger, along with about 0.3 part by weight of salt, and said

about 1 part by weight of crushed ginger, along with about 0.3 part by weight of salt, and said prepared condiment mass is applied to each leaf of about 51.5 parts by weight of the cabbage, and the cabbage is wrapped with its outer leaves, garnished with about 1.5 part by weight of pine nuts, and soaked in about 20 parts by weight of soured water.

Please add new Claims 4-20 as follows:

4. (New) White kimchi, comprising Chinese cabbage soaked in salt water with a condiment made of one or more selected from the group consisting of radish, apple, pear, chestnut, carrot, onion, jujube, red pepper, clove onion, dropwort, garlic and ginger, wherein the white kimchi further comprises pieces of *Opuntia ficus midia*.
5. (New) A method for making white Kimchi, comprising:
providing Chinese cabbage;
preparing a condiment comprising pieces of *Opuntia ficus midia*;
applying the condiment to the Chinese cabbage; and
soaking the Chinese cabbage with the condiment in an aqueous solution.
6. (New) The method of Claim 5, wherein the providing Chinese cabbage comprises soaking the Chinese cabbage in a salt solution for a period of time.
7. (New) The method of Claim 6, wherein the salt solution comprises about 8 wt.% of salt.
8. (New) The method of Claim 6, wherein the period is about 12 hours.
9. (New) The method of Claim 6, wherein the Chinese cabbage soaked in the salt solution is rinsed and dewatered.
10. (New) The method of Claim 5, wherein the condiment is applied to each leaf of the Chinese cabbage.
11. (New) The method of Claim 5, wherein the condiment further comprises salt.
12. (New) The method of Claim 5, wherein the condiment further comprises one or more selected from the group consisting of radish, apple, pear, chestnut, carrot, onion, jujube, red pepper, clove onion, dropwort, garlic and ginger.
13. (New) The method of Claim 12, wherein the preparation of the condiment comprises providing and mixing pieces of one or more components thereof.

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14. (New) The method of Claim 12, wherein the condiment comprises about 9.3 parts by weight of pieces of radish, about 1 part by weight of clove onion pieces, about 1 part by weight of dropwort stem pieces, about 3 parts by weight of apple pieces, about 3 parts by weight of pear pieces, about 0.5 part by weight of chestnut pieces, about 2 parts by weight of carrot pieces, about 2 parts by weight of onion pieces, about 0.5 part by weight of Opuntia ficus midia pieces, about 0.1 part by weight of red pepper pieces, about 0.3 part by weight of jujube flesh slices, about 3 parts by weight of crushed garlic, about 1 part by weight of crushed ginger, and about 0.3 part by weight of salt.

15. (New) The method of Claim 14, wherein the condiment is applied to about 51.5 parts by weight of the cabbage.

16. (New) The method of Claim 14, wherein the clove onion pieces are about 4 cm long, the dropwort stem pieces are about 4 cm long, the Opuntia ficus midia pieces are about 0.2 mm thick, and the red pepper pieces are about 0.3 cm thick.

17. (New) The method of Claim 5, wherein the aqueous solution comprises salt dissolved therein.

18. (New) The method of Claim 5, wherein about 51.5 parts by weight of the cabbage are soaked in about 20 parts by weight of the aqueous solution.

19. (New) The method of Claim 5, further comprising adding pine nuts to the cabbage soaked in the aqueous solution.

20. (New) The method of Claim 19, wherein about 1.5 parts by weight of the pine nuts are added.

REMARKS

The foregoing amendment is to remove multiple dependency in Claim 3 and to provide additional claims conforming to the U.S. practice. The amendments do not constitute the addition of new matter to the application, and entry of the amendments is respectfully requested. Upon the entry of the amendments, Claims 1-20 are pending in this application.

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The specific changes to the claims are shown on a separate set of pages attached hereto and entitled **VERSION WITH MARKINGS TO SHOW CHANGES MADE**, which follows the signature page of this Amendment. On this set of pages, the insertions are underlined while the deletions are ~~stricken through~~.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: 1/15/02

By: _____

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VERSION WITH MARKINGS TO SHOW CHANGES MADE

IN THE CLAIMS:

Claim 3 has been amended as follows:

3. (Amended) The method as set forth in claim 1—~~or claim 2~~, wherein the condiment mass is prepared by mixing about 9.3 parts by weight of radish segments with about 1 part by weight of clove onion pieces about 4 cm long, about 1 part by weight of dropwort stem pieces about 4 cm long, about 3 parts by weight of apple pieces about 3 parts by weight of pear pieces, about 0.5 part by weight of chestnut pieces, about 2 parts by weight of carrot pieces, about 2 parts by weight of onion pieces, about 0.5 part by weight of *Opuntia ficus midia* pieces about 0.2 mm thick, about 0.1 part by weight of red pepper sections, about 0.3 cm thick, removed of seeds, about 0.3 part by weight of jujube flesh slices, about 3 parts by weight of crushed garlic, and about 1 part by weight of crushed ginger, along with about 0.3 part by weight of salt, and said prepared condiment mass is applied to each leaf of about 51.5 parts by weight of the cabbage, and the cabbage is wrapped with its outer leaves, garnished with about 1.5 part by weight of pine nuts, and soaked in about 20 parts by weight of soused water.

New Claims 4-20 have been added as follows:

4. (New) White kimchi, comprising Chinese cabbage soaked in salt water with a condiment made of one or more selected from the group consisting of radish, apple, pear, chestnut, carrot, onion, jujube, red pepper, clove onion, dropwort, garlic and ginger, wherein the white kimchi further comprises pieces of *Opuntia ficus midia*.

5. (New) A method for making white Kimchi, comprising:
providing Chinese cabbage;
preparing a condiment comprising pieces of *Opuntia ficus midia*;
applying the condiment to the Chinese cabbage; and
soaking the Chinese cabbage with the condiment in an aqueous solution.

6. (New) The method of Claim 5, wherein the providing Chinese cabbage comprises soaking the Chinese cabbage in a salt solution for a period of time.

7. (New) The method of Claim 6, wherein the salt solution comprises about 8 wt.% of salt.

8. (New) The method of Claim 6, wherein the period is about 12 hours.

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9. (New) The method of Claim 6, wherein the Chinese cabbage soaked in the salt solution is rinsed and dewatered.

10. (New) The method of Claim 5, wherein the condiment is applied to each leaf of the Chinese cabbage.

11. (New) The method of Claim 5, wherein the condiment further comprises salt.

12. (New) The method of Claim 5, wherein the condiment further comprises one or more selected from the group consisting of radish, apple, pear, chestnut, carrot, onion, jujube, red pepper, clove onion, dropwort, garlic and ginger.

13. (New) The method of Claim 12, wherein the preparation of the condiment comprises providing and mixing pieces of one or more components thereof.

14. (New) The method of Claim 12, wherein the condiment comprises about 9.3 parts by weight of pieces of radish, about 1 part by weight of clove onion pieces, about 1 part by weight of dropwort stem pieces, about 3 parts by weight of apple pieces, about 3 parts by weight of pear pieces, about 0.5 part by weight of chestnut pieces, about 2 parts by weight of carrot pieces, about 2 parts by weight of onion pieces, about 0.5 part by weight of Opuntia ficus midia pieces, about 0.1 part by weight of red pepper pieces, about 0.3 part by weight of jujube flesh slices, about 3 parts by weight of crushed garlic, about 1 part by weight of crushed ginger, and about 0.3 part by weight of salt.

15. (New) The method of Claim 14, wherein the condiment is applied to about 51.5 parts by weight of the cabbage.

16. (New) The method of Claim 14, wherein the clove onion pieces are about 4 cm long, the dropwort stem pieces are about 4 cm long, the Opuntia ficus midia pieces are about 0.2 mm thick, and the red pepper pieces are about 0.3 cm thick.

17. (New) The method of Claim 5, wherein the aqueous solution comprises salt dissolved therein.

18. (New) The method of Claim 5, wherein about 51.5 parts by weight of the cabbage are soaked in about 20 parts by weight of the aqueous solution.

19. (New) The method of Claim 5, further comprising adding pine nuts to the cabbage soaked in the aqueous solution.

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20. (New) The method of Claim 19, wherein about 1.5 parts by weight of the pine
nuts are added.

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